

HONOURS
OF
THE TABLE.

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TRISLER

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THE
HONOURS OF THE TABLE;

WITH

HINTS ON CARVING.

BY

TRUSSLER REDIVIVUS, ESQUIRE.

ILLUSTRATED BY NUMEROUS ENGRAVINGS.

"Neemt naet onwaerdig aan dit werkstuk mijner handen."
Batavian Anthology.

THIRD THOUSAND.

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WELCOME

MAN

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THE
HONOURS OF THE TABLE.

CHAPTER I.

INTRODUCTION.

No work of this description has appeared since the days of old Trussler, who was, “sixty years ago,” the Beau Nash of the table—the ruler and arbiter of its forms and fashions—the reigning and regal judge of good eating and good manners. Our grandfathers and grandmothers bowed to his *dicta*, and many surviving relicts of the “old school,” both ladies and gentlemen, still revere him, cherish his memory, and live in his faith. But vast and unutterable changes have come over the world, and over the face of society, since the days of the good old Trussler, the now dead and almost forgotten Epicurean of the eighteenth century. His “Principles of Politeness,” once adopted as a text book at most of the capital schools of the kingdom, translated into all European

languages, and as well received abroad as in this country, is now altogether forgotten, or is only used as a *quarry* by the moderns, from which they hew out their new materials,—a striking instance of the mutability and evanescence of all worldly glory, and of the change of tastes and manners. Were this great master of the *polite* to re-appear on the stage of time, he would be at a loss to know the descendants of his old acquaintances and former friends. England, he would swear, was frantic, was beside herself; and her nobility, her hierarchy, and even the court itself, with the people at its back, had all gone mad. Where, alas! would he now fall in with the prim simpering maidens, and stately formal dowagers of former times,—the hoops—the long waisted gowns—the swelling trains—the gorgeous satins—the stiff embroideries—the shoes with high heels, and long pointed toes, which graced the court of the Second George, and even intruded into that of his successor? The men, alas! are also all “shaven and shorn!” Where now are their big wigs—their knee breeches—their gauey swelling coats—their portly vests—their frills—their powder and pomatum—their large buttons—their knee and shoe buckles? Gone, alas! gone to the “grave of all the Capulets.” They are now among the things that *were*. Nay, the inner man, that nobler and unseen part, is also changed. People seem, now-a-days, to think differently from what they formerly did; their conversation is different, it is more lively, free, and unembarrassed, less formal, and more instructive; intelligence is more

expanded, and persons of refinement and good breeding may be found almost every where. Society is no longer a starry headed monster, with all the gems and brilliants in the upper parts, and nothing but slime, and filth, and ignorance, and brutality, below. Ah! Beau Nash, ah! Father Trussler, the times have changed, not upon you, but upon us, and although once oracles in your day, now, alas! oracles no more. We must now furbish you up a little, make you a little less outré, fantastic, and formal, strip you of your absurd habiliments, and masquerade accomplishments, and, holding up the mirror to nature, show as in a glass, not darkly, but visibly, the changes as they pass.

In the honours of the table, the changes have also all been for the better, and have been no less rapid and complete than in dress and manners. What these changes, these new and varying fashions, have been, it is interesting to know, and may be picked like “crumbs from the table” of one who has had much experience, and is no niggard in communicating in the same measure in which he has received. Trussler Redivivus is a gentleman, who, in his own enlightened sphere, has long walked in high places, and in the first circles in the land. He, at the same time, is not unacquainted with the lower grades of society, and the humbler walks of life; and as he is willing, he is also able, to communicate much which is new and interesting—something which may amuse and instruct, especially the younger and less experienced of those who may favour him with a diligent perusal

of what he now “spreads before them.” In all things he has made it his effort to follow nature, to shun affectation, and to do what is right, in a right and proper way. But his success will be judged of, not by himself, but by his readers. To them, therefore, he consigns the result of his labours. May they prove as useful and beneficial as he would wish them to be—and if useful, acceptable—if acceptable, let them be diligently and faithfully perused—and if perused, let them be *reduced to practice*. That is the point; that, gentle reader, is the compiler’s highest wish—his main design in now appearing before you.

CHAPTER II.

CONDUET TO BE OBSERVED AT TABLE.

KNOW, gentle reader, that of all the branches of a polite education, of all the graceful accomplishments in man or woman, there is none more important, or more worthy of being attained, than the art of “presiding well” at the festive board. Who does not acknowledge that a lady and gentleman never appear to greater advantage, than in doing gracefully the honours of the table—in serving their guests—in treating their friends—in conducting themselves towards all, in a manner agreeable to their rank and situation in life?

Next to giving them a good dinner, it is our duty to treat our guests with hospitality and attention—and this attention is what young people have to learn. Experience will teach them in time; but until that experience be acquired, they will always appear ungraceful and awkward.

In all public companies, in good society, precedence is more or less attended to—particularly at table. There it is that woman is *at home*—is in her native element, and shines in her own peculiar lustre. She is there the presiding genius of the place, guiding, cherishing, and directing all by her own gentle presence—and delighting and satisfying all by her

affability, her graceful ease, and the taste and propriety of her arrangements. In the brilliant and polished circles of which she forms a part, she is the prime mover, the chief ornament ; and to her the precedence is always given. In every enlightened and civilized state, the empire of woman has been acknowledged in all domestic affairs, particularly in the *affairs* of the table. There she has always taken place of men ; and both men and women have sat above each other, according to their rank in life. Where there is no apparent inequality of rank, still a sort of precedence has been observed—married ladies take place of single ladies, and older ladies of those that are younger.

The rights of precedence, and the forms of society, were formerly more strictly attended to than at present. When dinner was announced, the mistress of the house, in olden times, requested the lady first in rank among her guests, to “show the way” to the rest, and to walk first into the room where the table was served ; she then asked the second in precedence to follow; and, after all the ladies had passed, she herself brought up the rear. The master of the house, did the same with the gentlemen. Among persons of real distinction, such marshalling of the ranks was unnecessary, for there, every man and woman knew their own rank and precedence, and, therefore, took the lead without any directions from the master or mistress. At present, the more common practice is for each gentleman, as he proceeds to table, to offer his left arm to some lady, whom he escorts ; the

most distinguished in rank generally giving his arm to the lady of the house, the rest following in due order, and the master bringing up the rear ; or else, the master takes the lead by giving his arm to the lady first in rank, the mistress of the house, with some other gentleman, following after, and the rest of the party in due order.

In the palmy days of the old regime before the American War and the French Revolution, the order of sitting at table was also very different from that which is now followed in the best society. The mistress of the house, of course, took her seat at the upper end, the ladies of superior rank sitting next her, right and left, those of inferior rank filing off by a sort of centripetal force, till they reached the centre of the table, at the farthest possible distance from the lord and the lady. The gentlemen, in ‘like manner,’ clustered round the master at the lower end of the table. Nothing was considered as a greater mark of ill-breeding, than for a person to interrupt this order, or to seat himself higher than he ought. But this arrangement, although intended as a mark of respect on the part of the “knights of olden times” to the “gentler sex,” was, in many respects, highly objectionable and inconvenient, as it precluded the possibility of the gentlemen enjoying the conversation of the ladies at dinner, or of attending to their small wants. By a too slavish attachment to the principles of *etiquette*, the ladies and gentlemen of the highest rank, were placed at the greatest possible distance from one another, while

those of inferior rank, gradually approximated each other, till a husband was perhaps seated next to his own wife or daughter, or a brother near his sisters, or other female relations. But fortunately society at present, is on a more easy and agreeable footing than formerly. Custom, that sovereign arbiter of all human affairs, has, for many years past, introduced an entirely new and improved mode of seating. Instead of the ladies and gentlemen flying each others' society, and bowing and curtseying themselves as far from each others' presence as possible, a lady and gentleman, as far as is practicable, sit *alternately* round the table, so as to "mix" the ladies with the gentlemen; and this for the greater satisfaction and convenience of all. But notwithstanding this promiscuous seating, it is proper that the ladies, whether above or below, should be served in order, according to their rank or age; and after them the gentlemen in the same manner. In more easy and familiar parties, this order may be dispensed with, so that the presiding host and hostess may not permit their guests of lower degree to feel their inferiority.

The mistress of the house ought always to sit at the upper end of her table, provided any ladies are present—and her husband at the lower end—but wherever she sits, that is ever to be considered as the first place. If the company consists of gentlemen only, the attendance of the mistress is not essential, in which case, the master takes the upper end.

In doing the honours of the table, the master and

mistress of the house are not the only parties concerned. There is a becoming behaviour, a propriety and consistency of conduct and demeanour, also inembent on the guests. Observation and experience are the best instructors in the “true principles of politeness.” Observe well the forms of good society: when at a loss how to act, let common sense and good feeling be, at all times, your instructors.

There is a propriety in every thing, even in matters apparently of the smallest importance. Beware of eating too quick, or too slow, at meals; to do so is characteristic of the vulgar. The first infers poverty, that you have not had a good meal for some time—the last, if abroad, that you dislike your entertainment; or if at home, that you are rude enough to set before your friends what you cannot eat yourself. In eating your soup, to poke your nose into the plate is vulgar and unbecoming. It has the appearance of being used to hard work,—what is worse—of being dissipated, and having, of course an unsteady hand. If it be necessary, then, to avoid this error, it is much more so to avoid “smelling at your meat” when on the fork, before putting it to your mouth. Mr. Trussler, the author of the “Principles of Politeness,” says, “I have seen an ill-bred fellow do this, and have been so angry, that I would have kicked him from the table.” If you dislike what you have, leave it; but on no account, by smelling it, or examining it, charge your friend with putting unwholesome provisions before you.

To be well received, be circumspect at table,

where it is exceedingly rude to scratch any part of your body, to spit, to blow your nose, (if you cannot avoid it, turn your head,) to eat greedily, to lean your elbows on the table, to sit too far from it, to pick your teeth *before* the dishes are removed, or leave table before grace is said. There is also a *morale*, a moral bearing, so to speak, in man and woman, which ought always to be observed in good society. We may here stop for a moment to issue a few mandates to that effect, which may be of use to the young and inexperienced.

Among the maxims of primary importance we would select the following : “ Be not awkward in manner—be easy in carriage—be not clownish or bashful—be not forward—command your temper and countenance —never *see* an affront if you can help it—dare to be singular in a good cause—affect not the rake or dandy—never be in a hurry—support a decent familiarity—neglect not old acquaintances—avoid all kinds of vanity—make no one in company *feel* his inferiority—admire curiosities when shown you, but not *too* much—be not frivolous—be not envious—be moderate in salutations—be not passively complacent —show no hastiness of temper—be mild to servants —keep up outward appearances—be not dark or mysterious—suppose not yourself laughed at—be secret—speak not your mind on all occasions.” To these plain and simple precepts, it may be not unnecessary to add “ Avoid all odd tricks and habits—look not at your watch in company—read no letter in company—hum no tune in company, nor be in any

way noisy—stare in no one's face—if possible take no snuff, it may fall into your food and prove hurtful—keep free from mimickry—pride not yourself on being a wag."

In conversation, let the following rules be your guide “Look people in the face when speaking—interrupt no one—listen when spoken to—talk not long at one time—tell no stories—use no hackneyed expressions—hold no one by the button when talking—pinch no one in conversation to make him listen or admire a witticism—help not out, or forestall the slow speaker—tax no one with breach of promise—be sparing in raillery—boast not—angle not for praise—talk not of yourself at all—pass no joke with a sting—avoid being thought a punster—give not your advice unasked—raise not your voice when repeating—swear not in any form—talk no scandal—talk not of your own, nor of another's affairs—few jokes will bear repeating—be not clamorous in debate—take up the favourable side in debating—if you do dispute, dispute in good humour—ask no abrupt questions—reflect on no order of men—display not your learning on all occasions.”

Many books have been published under the assuming title of “Table Talk.” But the greater part of these are mere literary gossip, and, in ordinary cases, must form but a small portion of the ‘table talk’ of mixed companies.

To young ladies, who ought to be the patterns of society, the models of politeness, the *beau ideal* of good taste and good manners, we would say, permit

a few words of friendly advice. To be what you ought to be, “never be afraid to blush—do not talk loud—refrain from talking much—do not even hear a double *entendre*—avoid lightness of carriage—be discreet—affect no languishing—dare to be prudish—be not too free—dread to be cheap—be modest, and moderate in dress—shun the idea of a vain woman—study dignity of manner—boast not of your appetite, nor say any thing that conveys an indelicate idea—receive a salute modestly—be affable with the men, but not familiar—be civil, but not complying—be not always laughing and talking—seem not to hear improper conversation—avoid every thing masculine—deal not in scandal—converse not about the faults or failings, or even the good qualities of your servants—sympathise with the unfortunate—avoid formalities—be prudent, but not too reserved—be careful not to be deemed a coquette.”

With regard to the minor honours of the table—never drink healths. It is now growing out of fashion, and is very impolite in good company. Custom once had made it universal, but the improved manners of the age now render it vulgar. What can be more rude or ridiculous, than to interrupt persons at their meals, with unnecessary compliments? Abstain, then, from this silly custom where you find it out of use, and use it only at those tables where it continues general.

When you see but little of a thing at table, or a viand that is scarce and costly, do not seem covetous of it; and when a bird is cut up, and served round to

the company to take that part of it whieh they like, it would show a beeoming modesty to take the worst part.

When invited to dinner, be always there in time; there cannot be a greater rudeness, if you are a person of any weight with your friend, than to oblige him to delay his dinner for your eoming, besides the chanee of spoiling it, or more unpolite to the rest of the company to make them wait for you. Be always there a quarter of an hour before the appointed time, and remember that punetuality in this matter is a test of good breeding.

If a superior, and the master of the table offers you a thing of whieh there is but one, to pass it to the person next you would be indirectly eharging him that offered it to you with a want of good manners, and proper respeet to his company; or if you are the only stranger present, it would be rudeness to make a feint of refusing it, with the eustomary apology, "I cannot think of taking it from you, sir ;" or, "I am sorry to deprive you of it ;" it being supposed he is conscious of his own rank, and if he chose not to give it, would not have offered it. Your apology, therefore, in this ease is a rudeness, by putting him on an equality with yourself. In like manner it would be a rudeness to draw baek when requested by a superior to pass the door first, or step into a carriage before him.

If a man of rank is of the party, it is a mark of respeet for the master to meet him at his eoach door, and usher him in.

In a word, when invited to dine or sup at the house

of any well-bred man, observe how he does the honours of his table ; mark his manner of treating his company, attend to the compliments of congratulation or condolence that he pays, and take notice of his address to his superiors, his equals, and his inferiors ; nay, his very looks and tone of voice are worth your attentions, for you cannot please without a union of them all.

Should you invite any one to dine or sup with you, recollect whether ever you had observed him prefer one thing to another, and endeavour to procure that thing. Trifling as such matters may appear, they prove an attention to the person concerned, and as attention in trifles is a test of respect, the compliment will not be lost.

As eating a great deal is deemed indecorous in a lady—for her character ought to be rather divine than sensual—it is ill manners to help her to a large slice of meat at once, or fill her plate too full. When you have served her with meat, she should be asked what kind of vegetables she likes and the gentleman sitting next the dish that holds these vegetables should be requested to help her.

Where there are several dishes at table, the mistress of the house carves that which is before her, and desires her husband, or the person at the bottom of the table to carve the joint or bird before him. Soup is generally the first thing served, and should be stirred from the bottom ; fish, if there is any, the next.

The master or mistress of the table should continue eating while any of the company are so employed,

and to enable them to do this, they should help themselves accordingly.

If any of the company seem backward in the asking for wine, it is the part of the master to ask or invite them to drink, or he will be thought to grudge his liquor; and it is the part of the mistress or master to ask those friends who seem to have dined, whether they would please to have more. As it is unseemly in ladies to call for wine, the gentlemen present should ask them in turn, whether it is agreeable to drink a glass of wine; saying "Mrs——or Miss——will you do me the honour to drink a glass of wine with me?"—asking, at the same time, what kind of wine present they prefer, and calling for two glasses of such wine, accordingly. Each then waits till the other is served, when they bow to each other and drink.

Habit has made a pint of wine after dinner almost necessary to a man who eats freely, which is not the case with women, and as their sitting and drinking with the men would be unseemly, it is customary, after the cloth and dessert are removed, and two or three glasses of wine have gone round, for the ladies to retire and leave the gentlemen to themselves, and for this purpose it is the part of the mistress of the house to make the motion for retiring, by privately consulting the ladies present whether they please to withdraw. The ladies thus rising, the gentlemen should rise, of course, and the one nearest the door should open it and let them out. Malt or spirituous liquors are now seldom seen at fashionable tables.

CHAPTER III.

RULES FOR WAITING AT TABLE.

As few servants are thorough-bred waiters, and as the master of the house is responsible for his attendants, it is incumbent on him to see that his company is properly served and attended. For a table ill served and attended, is always a reflection on the good conduct of the host. A good servant will be industrious, and attend to the following rules in waiting; but where he is remiss, it is the duty of the master or mistress to remind him.

1. If there is a soup for dinner, according to the number of the company, to lay each person a soup plate alone, or else a flat plate with a soup plate over it, a napkin, knife, fork, and spoon, and to place the chairs. If there is no soup, the soup plate may, of course, be omitted.

2. To stand with his back to the side-board, looking at the table. This is the office of the principal servant. If there are more, then to stand around the table; or if each person's servant is present, that servant should stand behind his mistress's or master's chair.

3. To keep the dishes in order upon the table as they were first put down.

4. If any of the garnish of the dishes falls upon

the cloth, to removo it from the table in a plate, thus keeping the table free from litter.

5. To change each person's plate, knife, fork, and spoon, as soon as they are done with them. This will be known by the persons putting the handles of the knife and fork into their plates.

6. To look round and see if any want bread, and help them to it before it is called for.

7. To hand the deeoraments of the table, such as oil, vinegar, or mustard, to those who want them, anticipating even their wishes. Every one knows with what mustard is eaten, with what vinegar, and so on, and a diligent attentive servant will always hand it before it is asked for.

8. To give the plates, &c. perfectly clean, and free from dust, and never give a second glass of wine in a glass that has been once used. If there is not a sufficient change of glasses, he should have a vessel of water under the side-board, to dip them in, and should wipe them bright.

9. To fill the glasses only half full; this prevents spilling, and the foot of the glass should be perfectly dry before it is given.

10. To give nothing but on a waiter, and always to hand it with the left hand, and on the left side of the person he serves. When serving wine, to put his thumb on the foot of the glass; this will prevent its overthrow.

11. Never to reach across a table, or in serving one person to put his hand or arm before another.

12. To tread lightly across the room, and never to

speak, but in reply to a question asked, and this in a modest under voice.

13. When the dishes are to be removed, to remove them with care, so as not to spill the sauce or gravy over any of the company; to clean the table cloth from erumbs, if a seeond course is to be served up; if not, to take away the knives, forks, and spoons, in a knife tray, clear away the plates, take up the pieces of bread with a fork, roll up the cloth to prevent the erumbs falling on the floor, rub the table clean and bright, and put on the wine, &c. from the side-board, with a deeanter of water and plenty of clean glasses.

15. When finger glasses are used after dinner, to put them on the table *half-full* of clean water, when it is cleared, but before the cloth is removed; or they may be placed on the table at first, to the side of each cover.

In very hot weather the wine may be put into a freezing mixture, whieh servants ought to learn how to compound. The following is the method:—Take twelve ounces and a half of powdered muriate of ammonia, and an equal quantity of nitre, put them into a stone jar, and pour upon them two and a half pints of eold water. If a deeanter of wine be immersed in the liquid for a few minutes, it will be found on withdrawing it that the wine has been greatly reduced in temperature. Port, Sherry, and Madeira wines are the strongest, and according to the best experiments yield from a fifth to a fourth part of their measure of pure aleohol, so that the man who drinks his bottle of either of these wines every day,

drinks nearly half a pint of pure alcohol, which is equivalent to a whole pint of proof spirits. The effect, however, of the spirit, as it exists in wine, is very different from spirit when mixed with water. In the latter case it is merely diffused, and acts more directly on the brain and nervous system; whilst in the former it is a natural combination, and guarded by the extractive matter and an acid, which, as is the fact with other narcotics, may act to a certain degree as an antidote to it. Claret, Burgundy, Hermitage, and those wines from the Rhine, such as Hock, Moselle, &c., contain less spirit, but are more acid.

CHAPTER IV.

THE ART OF CARVING.

LORD CHESTERFIELD has well remarked, that “to do the honours of a table gracefully, is one of the outlines of a well-bred man, and to carve well, little as it may seem, is useful twice every day, and the doing of which ill, is not only troublesome to ourselves, but renders us disagreeable and ridiculous to others.”

We are always in pain for a man, who, instead of cutting up a fowl properly, is hacking for half an hour across a bone, greasing himself, and bespattering the company with the sauce. But where the master or mistress of a table can disseet a bird with ease or grace, and serve their guests with such parts as are best flavoured, and most esteemed, they are not only well thought of, but admired. It is of importance, therefore, that the pincipal things brought to table should be alluded to and well delineated, and the eustomary method of carving them pointed out in such a manner, that, with a little attention, they may be readily understood, and the knowledge of carving, with a little practice, easily acquired.

Young persons unaccustomed to serving at table, will, with the help of the cuts, and the instructions accompanying them, soon be able to carve well—if at the same time they will, as occasion offers, take

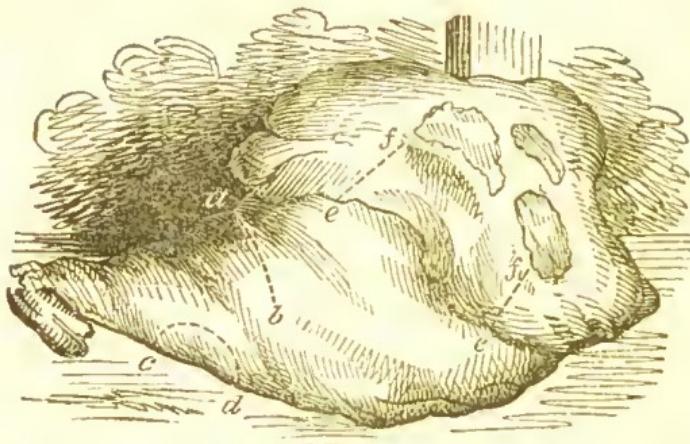
notice how a good carver proceeds when a joint or fowl is before him.

In the course of these instructions, liberty has also been taken to point out what parts of the viands served up are most esteemed, that persons carving may be enabled to show a proper attention to their most honoured guests and friends, and may help them to their liking.

There are some graceful methods of carving that should also be attended to; such as not to rise from your seat, if you can help it, but to have a seat high enough to give you a command of the table—not to help any one to too much at a time—not to give the nice parts all to one person—but to distribute them, if possible, among the whole, or the best to those of superior rank, in preference to those of inferior—not to cut the slices too thick or too thin—and to help them to gravy, removing the cold fat that swims on it in cold weather. But it is generally best to ask your friends what they prefer.

In mentioning the kinds of viands which most frequently appear at table, it will be proper to begin with those joints, &c., that are simple and easy to be carved, and afterwards proceed to such as are more complicated and difficult.

LEG OF MUTTON.



This cut represents a leg or *jigot* of *boiled* mutton. It should be served up as it is here shown, lying upon its back; and when *roasted*, the under side, as marked by the letter *d*, should be uppermost in the dish, as in a ham. In this case, as it will be necessary occasionally to turn it so as to get readily at the under side, and cut it in the direction *a*, *b*, the shank, which is here broken and bent for the convenience of being put into a less pot or vessel to boil it, is not broken or bent in a roasted joint. When taken off the spit, it should be wound round with half a sheet of writing paper, and so sent up to table, that the person carving it may take hold of it, without greasing his hand. Accordingly, when he wishes to cut it on the under side, it being too heavy a joint to be easily turned with a fork, the carver is to take hold of the shank with his

left hand, and he will thus be able to turn it readily, so as to cut it where he pleases with his right.

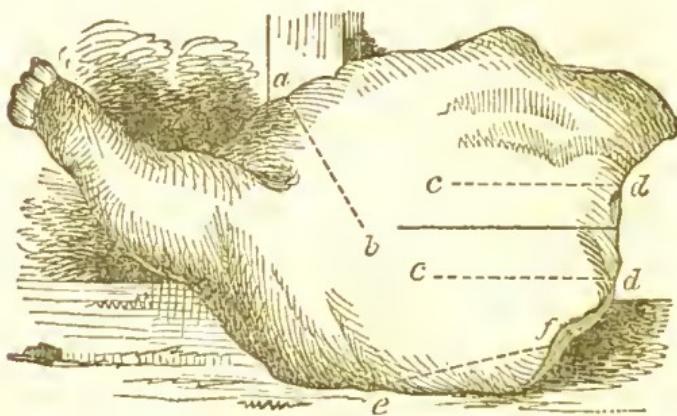
A leg of wether mutton, which is by far the best flavoured, may be readily known when bought, by the kernel, or little round lump of fat just above the letters *a, c.*

When a leg of mutton is first cut, the person carving should turn the joint towards him, as it here lies, the shank to the left hand—then holding it steadily with his fork he should cut it deep on the fleshy part, in the hollow of the thigh, quite to the bone, in the direction of *a, b.* Thus will he cut right through the kernel of fat, called the pope's eye, which many are fond of. The most juicy portions of the leg, are in the thick part of it, from the line *a, b,* upwards toward *c,* but many prefer the drier parts, which are about the shank or knuckle. This part is by far the coarsest, but, as has just been stated, some prefer it, and call it the venison part, though it is less like venison than any other part of the joint. The fat of this joint lies chiefly on the ridge *e, e,* and is to be cut in the direction *e, f.*

As many are fond of having a bone, and have an idea that the nearer the bone the sweeter the flesh, in a leg of mutton there is but one bone readily to be got at, and that a small one—this is the *cramp-bone,* by some called the *gentleman's bone;* it is to be cut out by taking hold of the shank-bone with the left hand, cutting down to the thigh-bone at the point *d,* and then passing the knife under the *cramp-bone,* in the direction *d, c,* it may be easily cut out.

SHOULDER OF MUTTON.

The shoulder of mutton is sometimes salted and boiled by fanciful people—but it is more generally served up roasted, and is laid in the dish, with the back uppermost, as here represented.



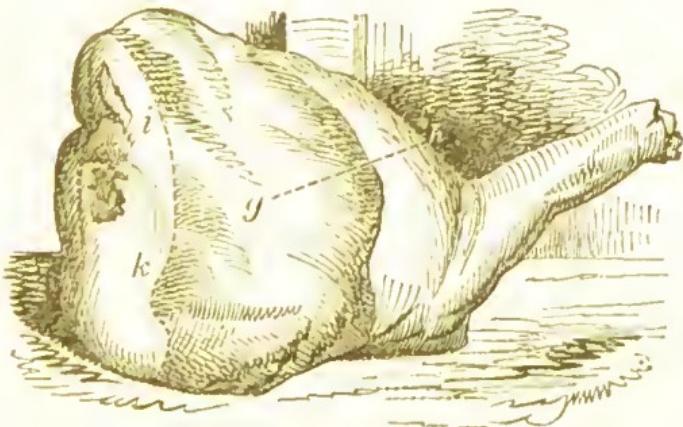
When not over roasted, this is a joint very full of gravy, much more so than a leg, and as such is preferred by many, and particularly as having many good, delicate, and savoury parts in it. An anecdote is told of a *gourmand* who was particularly fond of this joint of mutton, who, when on a visit at the house of a Baronet in the south of Scotland, had the ill luck to see nothing but jigs or hind legs of mutton set down to dinner—at length lost his patience, and in a fit of spleen exclaimed, “D——n it, Sir John, do your sheep walk only on two legs?” The hint brought forth a shoulder of mutton next day.

The shank bone should be wound round with writing paper, as pointed out in the leg, that the person

carving may take hold of it, to turn it as he wishes. When it is first cut, it should be in the hollow part of it, in the direction *a, b*, and the knife should be passed down to the bone. The gravy then runs fast into the dish, and the part cut opens wide enough to take many slices from it readily.

The best fat, that which is full of kernels, and best flavoured, lies on the outer edges and is to be cut out in thin slices in the direction *e, f*. If many are at table, and the hollow part cut in the line *a, b*, is all eaten, some very good and delicate slices may be cut out on each side of the ridge of the blade-bone, in direction *c, d*. The line between the two dotted lines is that in the direction of which the edge or ridge of the blade-bone lies, and cannot be cut across.

On the under side of the shoulder, as represented below, there are two parts, very full of gravy, and



such as many persons prefer to those of the upper side. One is a deep cut in the direction *g, h*, accompanied with fat, and the other all lean, in a line from

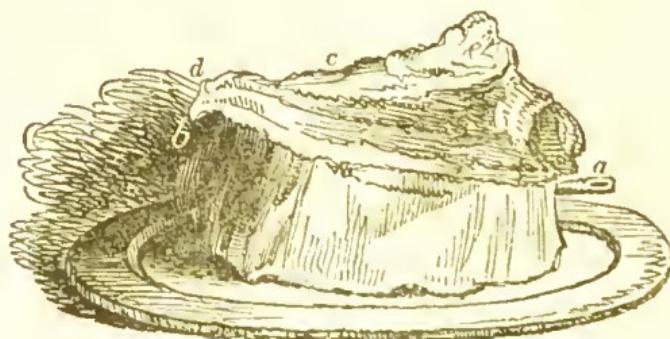
i to *k*. The parts above the shank are coarse and dry, as about the knuckle in the leg—but yet some prefer this dry part, as being less rich or luscious, and of course less apt to cloy. *Note.*—A shoulder of mutton *over-roasted* is spoiled.

A LEG OF PORK,

Whether boiled or roasted, is sent up to table as a leg of mutton roasted, and cut up in the *same* manner—with this only difference, that the close firm flesh about the knuckle is by many reckoned the best, which is not the case in a leg of mutton.

A shoulder of pork is never cut, or sent to table as such; but the shank bone, with some little meat annexed, is often served up boiled, and called a spring, and is very good eating.

EDGE-BONE OF BEEF.



As this work is not critical, but practical, and relates merely to the art of carving, it will be unneces-

sary to assign a series of reasons, as is sometimes done, for here calling it an edge-bone, instead of a ridge-bone, eah-bone, or aeh-bone. The name has been given by whieh it is most generally known. The above is a representation of it, and it is a favourite joint at table.

In earving it, as the outside suffers in its flavour from the water in whieh it is boiled, the dish should be turned toward the earver, as it is here represented, and a thick slice should be first eut off the whole length of the joint, beginning at *a*, and eutting it all the way over, and through the whole surface, from *a* to *b*.

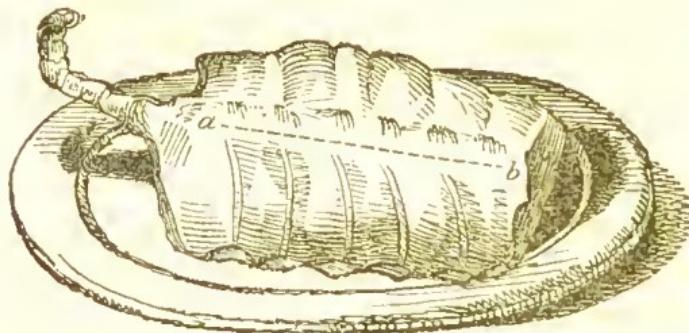
The soft fat that resembles marrow lies on the baek, below the letter *c*, and the firm fat is to be eut in thin horizontal slices at the point *d*: but as some persons prefer the soft fat, and others the firm, eah should be asked what he likes.

The upper part, as here shown, is eertainly the handsomest, fullest of gravy, most tender, and is eneircled with fat—but there are still some who prefer a slice on the under side, which is quite lean. As it is a heavy joint, and very troublesome to turn, that person cannot have much good manners who asks it.

The skewer whieh keeps the meat together when boiling, is here shown at *a*. It should be drawn out, before the dish is served up to table—or if it is neecessary to leave a skewer in, that skewer should be a silver one.

A SADDLE OF MUTTON.

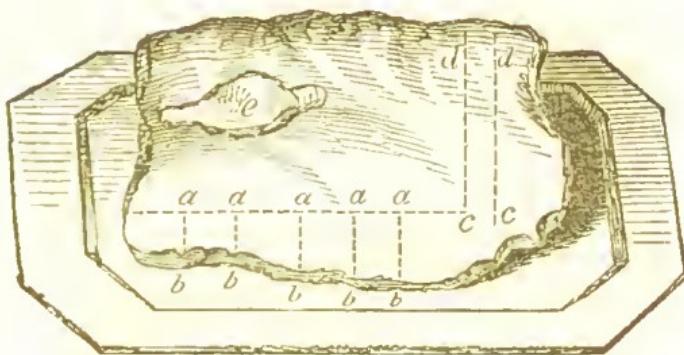
This is by some called a chine of mutton, the saddle being the two necks; but as the two necks are now seldom sent to table, they call the two loins a saddle, as figured below.



A saddle of mutton is a genteel and handsome dish : it consists of the two loins together, the back-bone running down the middle to the tail. Of course, when it is to be carved, you must cut a long slice in either of the fleshy parts, on the side of the back-bone, in the direction *a, b*.

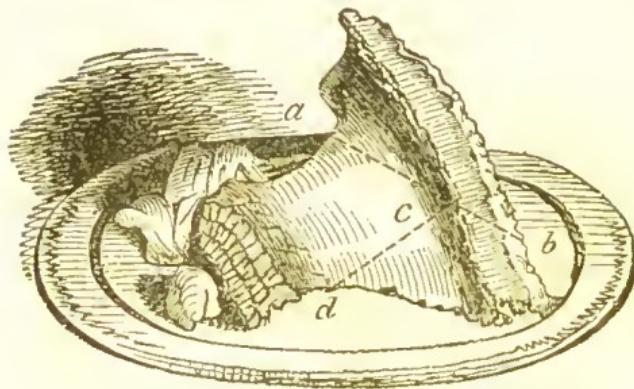
There is seldom any great length of the tail left on, but as it is sent up with the tail, many are fond of it, and it may be readily divided into several pieces by cutting between the joints, which are about the distance of one inch apart.

A BREAST OF VEAL ROASTED.



This is the best end of a breast of veal, with the sweet-bread lying on it, and when carved, should be first cut down, quite through, in the first line on the left *d, c*; it should next be cut across in the line *a, c* from *c* to the last *a* on the left, quite through, dividing the gristles from the rib-bones. This done, to those who like fat and gristle, the thick and gristly part should be cut into pieces, as wanted, in the lines *a, b*. When a breast of veal is cut into pieces and stewed, these gristles are very tender and eatable. To such persons as prefer a bone, a rib should be cut, or separated from the rest in the lines *d, c*; and, with a part of the breast, a slice of the sweet-bread *e*, cut across the middle.

A KNUCKLE OF VEAL.

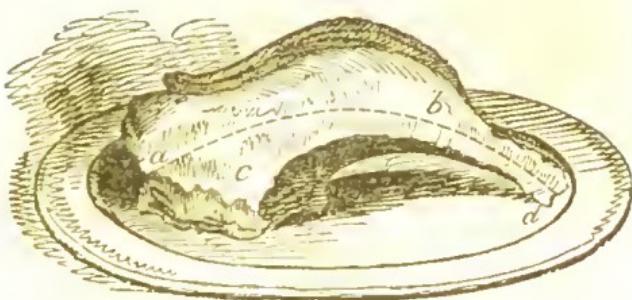


A knuckle of veal is always boiled, and is admired for the fat and sinewy tendons about the knuckle, which, if boiled tender, are much esteemed. A lean knuckle is not worth the dressing.

You cannot cut a handsome slice but in the direction *a*, *b*. The most delicate fat lies about the part *d*, and if cut in the line *d*, *c*, you will divide two bones, between which lies plenty of fine marrow-fat.

The several bones about the knuckle may be readily separated at the joints, and as they are covered with tendons, a bone may be given to those who like it.

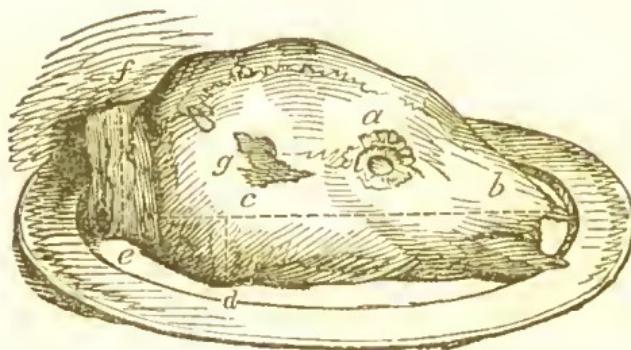
A SPARE RIB OF PORK.



A spare rib of pork is carved by cutting out a slice from the fleshy part in the line *a*, *b*. This joint will afford many good cuts in this direction, with as much fat as people like to eat of such strong meat. When the fleshy part is cut away, a bone may be easily separated from the next to it, in the line *d*, *b*, *c*, disjoining it at *c*.

Few pork-eaters are fond of gravy, it being too strong; on this account it is eaten with apple sauce.

HALF A CALF'S HEAD BOILED.



There are many delicate bits about a calf's head; and when young, perfectly white, fat, and well dressed, half a head is a genteel dish.

When first cut, it should be quite along the cheek-bone, in the fleshy part, in the direction *c*, *b*, where many handsome slices may be cut. In the fleshy part at the end of the jaw-bone, lies part of the throat sweet-bread, which may be cut into in the line *c*, *d*, and which is esteemed the best part in the head. Many like the eye, which is to be cut from its socket *a*, by forcing the point of a carving-knife down to the bottom on one edge of the socket, and cutting quite round, keeping the point of the knife slanting towards the middle, so as to separate the meat from the bone. This piece is seldom divided, but if you wish to oblige two persons with it, it may be cut into two parts. The palate is also reckoned, by some, a delicate morsel. This is found on the under side of the roof of the mouth. It

is a crinkled, white, thick skin, and may be easily separated from the bone by the knife.

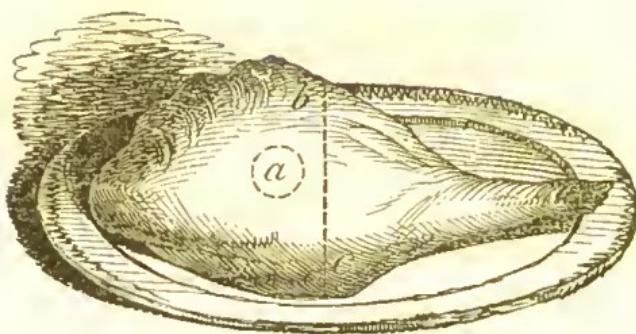
There is also some good meat to be met with on the under side, covering the under jaw, and some nice gristly fat to be pared off about the ear, *g*.

There are scarcely any bones here to be separated, but one may be cut off at the neck, in the line *f*, *e*, this is, however, a coarse part.

There is a tooth in the upper jaw, the last tooth behind, which having several cells, and being full of jelly, is called the sweet-tooth. Its delicacy is more in the name than any thing else. It is a double tooth, lies firm in the socket at the further end, but, if the calf was a young one, may be readily taken out with the point of a knife.

In serving your guest with a slice of head, you should inquire whether he would have any of the tongue or brains, which are generally served up in a separate dish, in which case, a slice from the thick part of the tongue near the root is best. Sometimes the brains are made up into small cakes, fried, and put round to ornament it; when so, give one of these cakes.

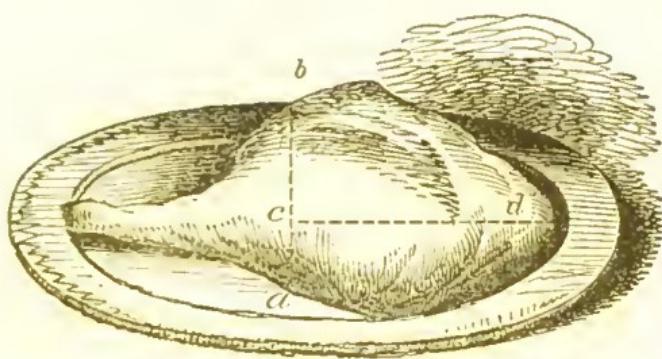
A HAM.



A ham is cut two ways, across in the line *b*, *c*, or, with the point of the earving-knife in the eircular line in the middle, taking out a small pieee as at *a*, and cutting thin slices in a eircular direction, thus enlarging it by degrees. This last method of cutting it, preserves the gravy, and keeps the ham moist.

A HAUNCH OF VENISON.

In earving a hauneh of venison, first cut it aeross down to the bone, in the line *b*, *c*, *a*, then turn the dish with the end *d* towards you, put in the point of the knife at *c* and eut it down as deep as you can in the direction *c*, *d*; thus eut, you may take out as many sliees as you please, on the right or left.

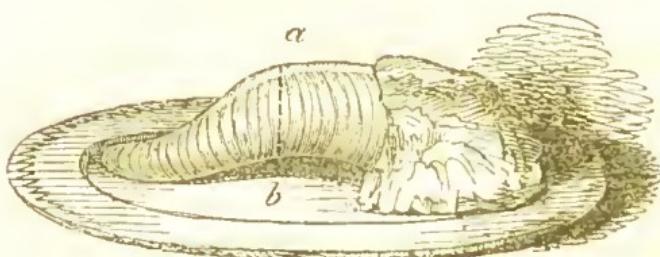


As the fat lies deeper between *d*, and *a*, to those who are fond of fat, as most venison eaters are, the best flavoured and fattest slices will be found on the left of the line *c*, *d*, supposing the end *d* turned towards you. Slices of venison should not be cut thick nor too thin, and plenty of gravy should be given with them; but as there is a particular sauce made for this meat, with red wine and currant jelly, your guest should be asked if he pleases to have any.

As the fat of venison is very apt to cool, and get hard and disagreeable to the palate, it should always be served up on a water dish, and if your company is large, and the joint is a long time on the table, a lamp should be sent for, and a few slices, fat and lean, with some of the gravy, presently heated over it either in a silver or a pewter plate. This is always done at table, and the sight of the lamp never fails to give pleasure to your company.

AN OX TONGUE.

A tongue should be cut across in the line *a, b*, and a slice taken from thence. The most tender and juicy slices will be found about the middle, or between the line *a, b*, and the root, as below.

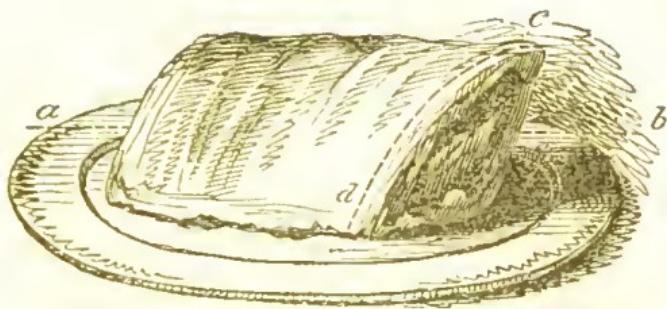


Towards the tip the meat is closer and drier. For the fat, and a kernel with that fat, cut off a slice of the root, on the right of the letter *b*, at the bottom next the dish.

A tongue is generally eaten with white meat, veal, chickens, or turkey, and, to those whom you serve with the latter, you should give a slice of the former.

A PIECE OF A SIRLOIN OF BEEF.

Whether a whole sirloin or part of it only be sent to table, is immaterial with respect to carving. The figure here represents part of it only, the whole being



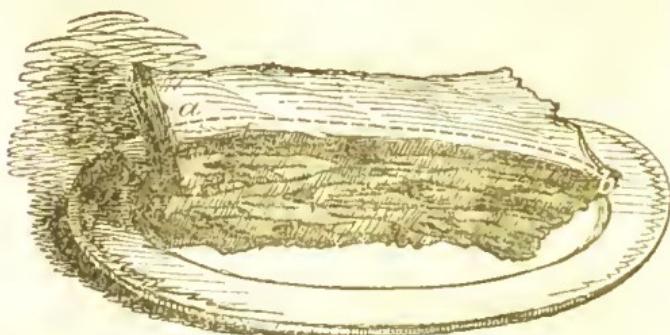
too large for families in general. It is drawn as standing up in the dish, in order to show the inside or under part; but, when sent to table, it is always laid down, so that the part described by the letter *c*, lies close on the dish; the part *c*, *d*, then lies uppermost, and the line *a*, *b*, underneath.

The meat on the upper side of the ribs is firmer, and of a closer texture, than the fleshy part underneath, which is by far the most tender; of course, some prefer one part, and some another.

To those who like the upper side, and would rather not have the first cut, or outside slice, that outside slice should be first cut off, quite down to the bone, in the direction *c*, *d*. Plenty of soft marrowy fat will be found underneath the ribs. If a person wishes to have a slice underneath, the joint must be turned up by taking hold of the end of the ribs with the left hand, and raising it till it is in the position as here represented. One slice or more may be now cut in the direction of the line *a*, *b*, passing the knife

down to the bone. The slices, whether on the upper or under side, should be cut thin, but not too much so.

A BRISKET OF BEEF.



This part is always boiled, and is to be cut in the direction *a*, *b*, quite down to the bone; but never help any one to the outside slice, which should be taken off pretty thick. The fat cut with the slices, is firm and gristly, but a softer fat will be found underneath for those who prefer it.

A BUTTOCK OF BEEF,

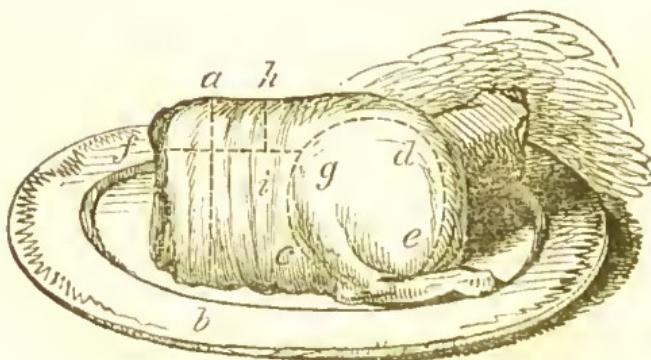
Or, in Scotland a Round of Beef, is always boiled, and requires no print to point out how it should be carved. A thick slice should be cut off all round the buttock, that your friends may be helped to the juicy and prime parts of it. Thus cut into, thin slices may be cut from the top; but as it is a dish that is frequently brought to table cold a second day, it should be

always cut handsomely, and even. To those to whom a slice all round would be too much, a third of the round may be given with a slice of fat. On one side there is a part whiter than ordinary, by some called the white muscle. The meat here is close and dry, whereas the darker coloured parts, though apparently of a coarser grain, are of a looser texture, more tender, fuller of gravy, and better flavoured, and men of distinguishing palates ever prefer them.

A FILLET OF VEAL..

Is the thigh part, similar to a buttock of beef, and is brought to table always in the same form, but roasted. The outside slice of the fillet, is by many thought a delicacy, as being most savoury; but it does not follow that every one likes it—each person should, therefore, be asked what part they prefer. If not the outside, cut off a thin slice, and the second cut will be white meat, but cut it even and close to the bone. A fillet of veal is generally stuffed under the skirt, or flesh, with a savoury pudding, called forced-meat. This is to be cut deep into, in a line with the surface of the fillet, and a thin slice taken out; this, with a little fat from the skirt, should be given to each person present.

A FORE QUARTER OF LAMB ROASTED.



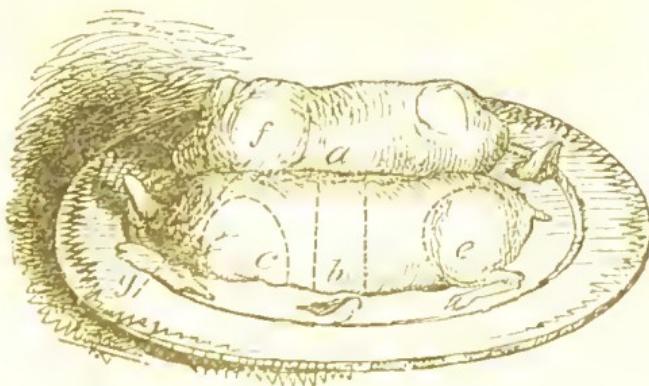
Before any one is helped to part of this joint, the shoulder should be separated from the breast, by passing the knife under in the direction *c, g, d, e.* The shoulder being thus removed, a lemon or orange should be squeezed upon the part, and then sprinkled with salt where the shoulder joined it, and the shoulder should be laid on it again. The gristly part should next be separated from the ribs, in the line *f, d.* It is now in readiness to be divided among the company. The ribs are generally most esteemed, and one or two may be separated from the rest, in the line *a, b;* or, to those who prefer the gristly part, a piece or two, or more, may be cut off in the lines *h, i, &c.* Though all parts of young lamb are nice, the shoulder of a fore quarter is the least thought of—it is not so rich.

If the fore quarter is that of grass lamb, and large,

the shoulder should be put into another dish, when taken off, and carved as a shoulder of mutton.

A ROASTED PIG.

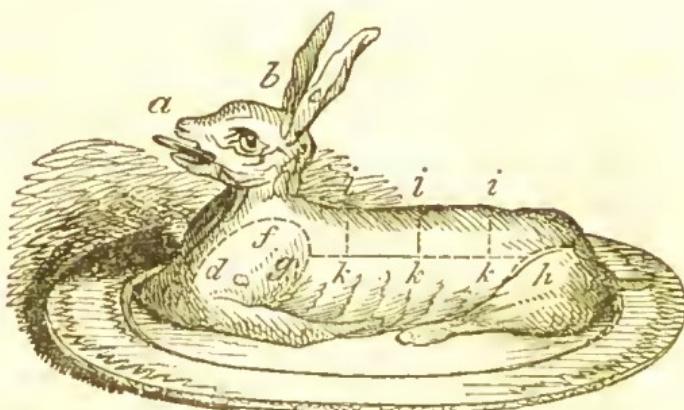
A roasted pig is seldom sent to the table whole, the head is cut off by the cook, and the body split down the back, and served up as here represented, and the dish garnished with the chops and ears.



Before any one is helped, the shoulder should be separated from the carcase, by passing the knife under it, in a circular direction, and the leg separated in the same manner, at the dotted lines *c*, and *e*. The most delicate part of the whole pig is the triangular piece of the neck, which may be cut off in the line *f*, *g*. The next best parts are the ribs, which may be divided in the line *a*, *b*, &c. Indeed the bones of a pig of three weeks old, are little else than gristle, and may be easily cut through. Next to these, are pieces cut from the leg and shoulder. Some are fond of the

ear, and others of a chop, and these persons may be readily gratified.

A HARE.



The hare in Scotland is mostly made into soup. In England, it is more commonly used roasted. This is a hare trussed and sent up to table. A skewer is run through two shoulders, or *wings*, as some call them, the point of which is shown at *d*. Another is passed through the mouth at *a*, into the body to keep the head in its place. Two others pass through the ears in the direction *b*, *f*, to keep the ears erect. These skewers are seldom removed till the hare is cut up.

There are two ways of cutting up a hare. The best, and readiest way, is as above described, to put in the point of the knife at *g*, and cut it through all the way down to the rump, in the line *g*, *h*. This done, cut it similarly on the other side, at an equal distance from the back-bone. The body is thus divided into three parts. You have now an op-

portunity of cutting the back through the spine, or back-bone, into several small pieces, more or less in the lines *i*, *h*—the back being by far the tenderest part, fullest of gravy, and most delicate. With a part of the back, a spoonful of pudding should be given, with which the belly is stuffed, below the letter *h*, and which is now easily to be got at. Having thus separated the legs from the back-bone, they are easily cut from the belly.

The legs are the parts next in estimation, but their meat is closer, firmer, and less juicy. The shoulders or wings, are to be cut off in the circular dotted line *d*, *f*, *g*. The shoulders are generally bloody, but many like the blood, and, of course, prefer the shoulder to the leg. In a large hare, a whole leg is too much to be given to any one person at one time, it should, therefore, be divided, and the best part of the leg is the fleshy part of the thigh at *h*, which should be cut off.

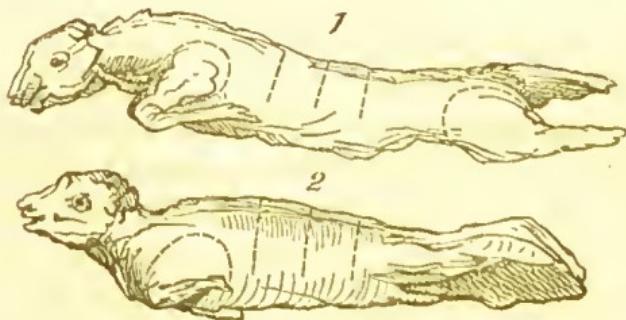
Some like the head, brains, and bloody part of the neck. Before you begin to dissect the head, cut off the ears at the roots, which, if roasted crisp, many are fond of.

The head may now be divided. For this purpose it should be taken on a clean plate, so as to be under your hand; and turning the nose to you, hold it steadily with your fork, that it does not fly from under the knife. You are then to put the point of the knife into the skull between the ears, and by forcing it down, as soon as it has made its way, you may easily divide the head into two, by cutting, with some

degree of strength, quite down through to the nose. Half the head may be given to any person that likes it.

But this mode of cutting up a hare, can only be done with ease when the animal is young. If it be an old hare, the best method is, to put your knife pretty close to the back-bone, and cut one leg off, but as the hip-bone will be in your way, the back of the hare must be turned toward you, and you must endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, then cut out a long narrow slice or two on each side the back-bone, in the direction *g, h*; this done, divide the back-bone into two, three, or more parts, passing your knife between the several joints of the back, which may be readily effected with a little attention and patience.

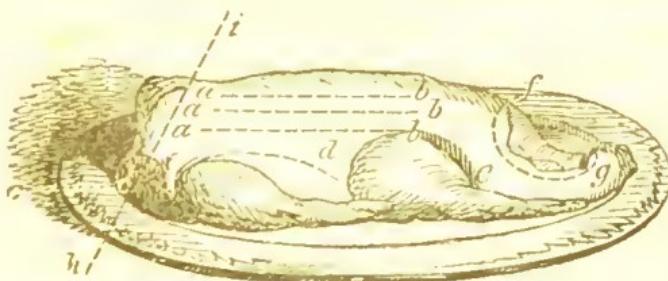
A RABBIT.



The first cut represents the mode of preparing a

rabbit when boiled, the latter when roasted. The rabbit, in genteel families, is more generally brought to table roasted. It is trussed like a hare, and cut up in the same way, only as being much smaller, after the legs are separated from the body, the back is divided into two or three parts, *without* dividing it from the belly, by cutting it in the line *g, h*, as in the hare. Instead of dividing the head in two, a whole head is given to a person who likes it, the ears being removed before the rabbit is served up.

A GOOSE.



A roasted goose is a merry Christmas or New-Year's-day dish in Scotland; but, probably many have wealth enough to purchase a goose, who know not how to dissect it. Let us then, gentle reader, try to initiate all who will, into the gentle and delicate art of cutting up a goose. First, then, turn the neck towards you, and cut two or three long slices on each side the breast, in the lines *a, b*, quite to the bone.

Cut these slices from the bone, whieh done, proceed to take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, pressing it close to the body, which when the knife is entered at *d*, raises the joint from the body. The knife is then to be passed under the leg, in the direction *d, e.* If the leg hangs to the carease at the joint *e*, turn it back with the fork, and it will readily separate if the goose is young; in an old goose it will require some strength to separate it. When the leg is off, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at the notch *c.....c*, and passing it under the wing in the direction *c, d.* It is a nice thing to hit this notch *c*, as it is not so visible in the bird as in the figure. If the knife is put into the notch *above* it, you cut upon the neck-bone, and not on the wing-joint. A little practice will soon teach the difference, and if the goose is young, the trouble is not great; but it is much the reverse, if the bird is an old one.

When the leg and wing on one side are taken off, take them off on the other side, cut off the apron in the line *f, e, g*, and then take off the merry-thought in the line *i, h.* The neck-bones are next to be separated as in a fowl, and all the other parts divided as there directed; which see.

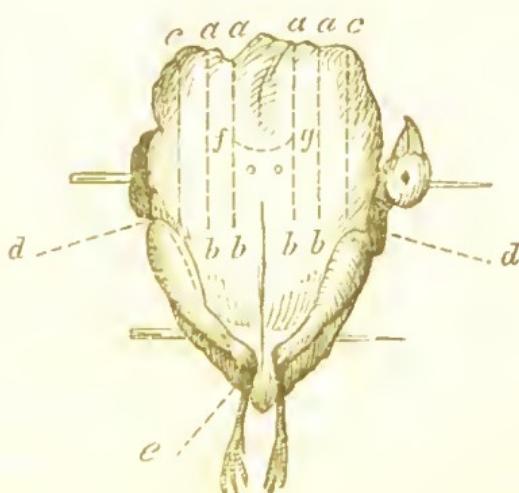
The best parts of a goose are in the following order:—the breast slices; the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, whieh may be easily divided in the joint from the

leg-bone, or drum-stick, as it is ealled; the pinion; and next, the side-bones. To those who like sage and onion, draw it out with a spoon from the body, at the place where the apron is taken from, and mix it with the gravy, which should first be poured from the boat into the body of the goose, before any one is helped. The rump is a nice bit to those who like it. It is often peppered and salted, and sent down to be boiled, and is then ealled a devil, as may also be seen when speaking of the turkey. Even the carease of a goose, by some, is preferred to other parts, as being more juiyey and more savoury.

A GREEN GOOSE,

Is eut up the same way, but the most delicate part is the breast and the gristle, at the lower part of it.

A PHEASANT.

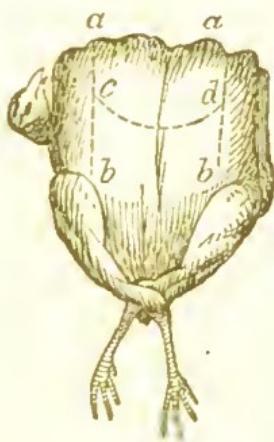


The pheasant as here represented, is skewered and trussed for the spit, with the head tucked under one of the wings, but when sent to table, the skewers are withdrawn. In carving this bird, the fork should be fixed in the breast in the two dots there marked. You have then the command of the fowl, and can turn it as you please. Slice down the breast in the lines *a*, *b*, and then proceed to take off the leg on one side, in the direction *d*, *e*, or in the circular dotted line *b*, *d*, as seen in the figure of the fowl as figured on page 54. This done cut off the wing on the same side in the line *c*, *d*, in the figure above, and in *a*, *h*, in the figure of the fowl referred to, which is represented lying on one side, with its back toward us. Having separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. In taking off the wing, be attentive, and cut it in the notch *a*, as seen in the print of the fowl; for, if you cut too near the neck, as at *g*, you will find the neck-bone interfere. The wing is to be separated from the neck bone. Next cut off the merry-thought in the line *f*, *g*, by passing the knife under it towards the neck. The remaining parts are to be cut up, as described in the fowl; which see. Some persons like the head, for the sake of the brains. A pheasant is seldom all cut up, but the several parts separated as they are found to be wanted.

The best parts of a pheasant are the white parts, first the breast, next the wings, and then the merry-

thought. But if your company is large, in order to distribute the parts equally between them, give part of a leg, with a slice of the breast, or a side-bone, with the merry-thought, or divide the wing into two, cutting off a portion of the white fleshy part from the pinion.

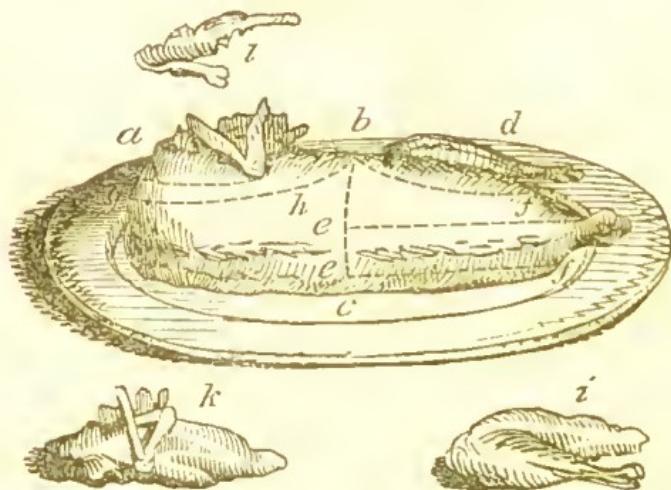
THE PARTRIDGE.



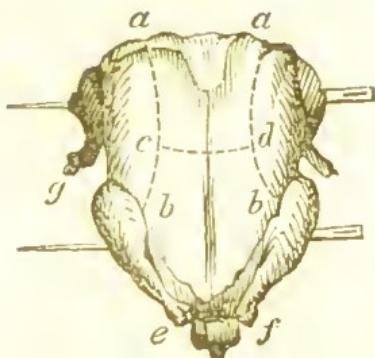
The partridge, like the pheasant, is here trussed for the spit ; when served up, the skewers are withdrawn. It is cut up like a fowl, which see,—the wings taken off in the lines *a*, *b*, and the merry-thought in a line with *c*, *d*. Of a partridge, the prime parts are the white ones, namely, the wings, breast, and merry-thought. The wing is the best, the tip being reckoned the most delicate morsel of the whole. If your company is large, and you have but a brace of birds, rather than give offence in distributing the several parts among them, the most polite method is to cut up the brace, agreeably to the directions for cutting up a fowl, and send a plate with the several

parts round to your company, according to their rank. Their modesty then will lead them not to take the best parts, and he that is last served will stand the chance to get the nicest bit, for a person will perhaps take a leg himself, who would be offended if you sent him one.

A FOWL.



The fowl, or common hen, is here represented lying on its side, with one of the legs, wings, and neck-bones taken off. It is cut up in the same way, whether it be roasted or boiled. A roasted fowl is sent to table trussed like the pheasant,—which see, except, that instead of the head being tucked under one of the wings, it is, in a fowl, cut off before it is dressed. A boiled fowl is represented below.



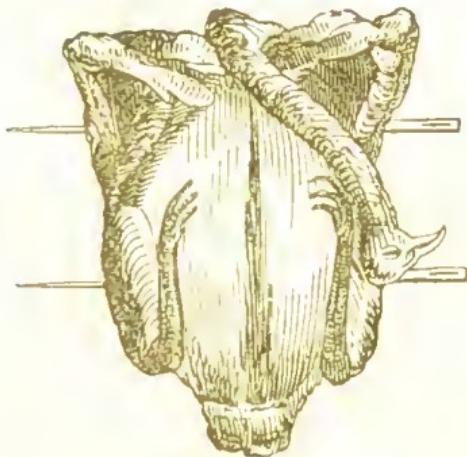
The leg-bones of which are bent inwards, and tucked in with the belly; but the skewers are withdrawn prior to its being sent to table. In order to cut up a fowl, it is best to take it on your plate.

Having shown how to take off the legs, wings, and merry-thought of a pheasant, it remains only to show how the other parts are divided. The wing cut off is represented at *h*, and the leg at *i*. When the leg, wing, and merry-thought are removed, the next thing is, to cut off the neck-bones, figured at *l*. This is done by putting in the knife at *g*, and passing it under the long broad part of the bone, in the line, *g*, *h*, then lifting it up, and breaking off the end of the shorter part of the bone, which cleaves to the breast bone, all the parts being thus separated from the carcase, divide the breast from the baek, by cutting through the tender ribs on each side, from the neck quite down to the vent or tail. Then lay the baek upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line *b*, *e*, *c*,

and pressing it down, lift up the tail or lower part of the back, and it will readily divide with the help of the knife, in the line, *b, e, c.* This done, lay the eroop or lower part of the baek upwards in your plate, with the rump from you, and with your knife cut off the side bones, by foreing the knife through the rump-bone, in the lines, *e, f, e, f,* and the whole fowl is completely earved.

Of a fowl, the prime parts are the wings, breast, and merry-thought, and next to these, the neek-bones and side-bones. The legs are rather coarse. Of a boiled fowl the legs are more tender, but of a chieken, every part is juicy and good, and next to the breast, the legs are certainly fullest of gravy, and sweetest. As the thigh-bones are very tender and easily broken with the teeth, the gristles and marrow render them "a deliciaey." Of the leg of a fowl, the thigh is by far the best, and when given to any one of your company, it should be separated from the drumstiek, at the joint, *i,* which is easily done, if the knife is introduceed in the hollow, and the thigh-bone turned baek from the leg-bone.

A TURKEY.

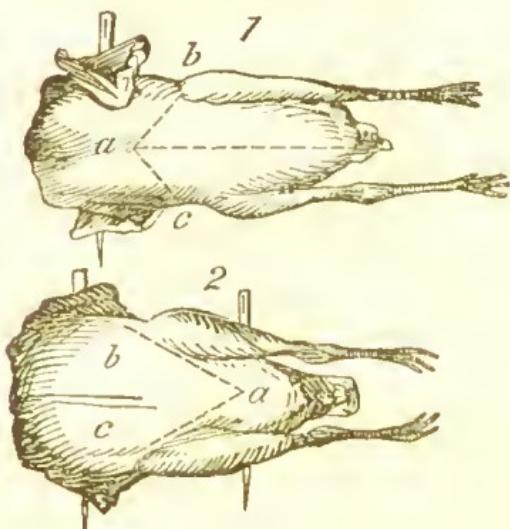


The turkey roasted or boiled, is trussed and sent up to table *like a fowl*, and cut up in every respect *like a pheasant*. It is here represented trussed and ready for roasting. The best parts are the white ones, the breast, the wings, and neck-bones; merry-thought it has none. The neck is taken away, and the hollow part under the breast stuffed with *foree-meat*, which is to be cut out in slices, in the direction from the rump to the neck, and a slice given with each piece of the turkey. It is customary not to cut up more than the breast of this bird, and if any more is wanted, to take off one of the wings.

Some epicures are fond of the gizzard and rump, peppered well and salted and broiled, which they call a devil. When this is done, it is generally cut a little way in the substance, in several parts of it, with

the knife, peppered and salted a little, and sent down to be broiled, and when brought up, is divided into parts, and handed round to the company as a *bonne-bouche*.

A PIGEON.



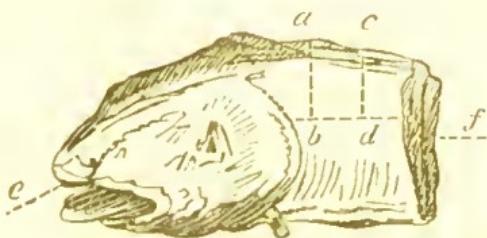
This is the representation of the back and breast of a pigeon. The first figure represents the back, and the second, the breast. It is sometimes cut up as a chicken, but as the croup or lower part, with the thigh, is most preferred, and as the pigeon is a small bird, and half a one not too much to serve at once, it is seldom carved now, otherwise than by fixing the fork at the point, *a*, entering the knife just before it, and dividing the pigeon into two, cutting away in the lines, *a, b*, and *a, c*, in the first figure,—at the same time bring the knife out at the back, in the direction of *a, b*, and *a, c*, in the second figure.

A WOODCOCK.



The woodcock and snipe are generally served up at table with their heads on, as in the above figure. They may be carved like the partridge. The head is preferred by some on account of the brains. The moorfowl may also be carved like the partridge, and the black-grouse like the common fowl.

A COD'S HEAD



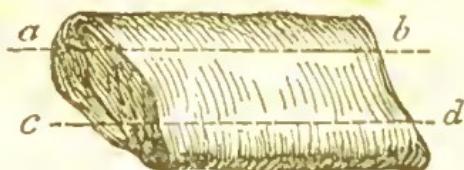
A cod's head and shoulders, if large, and in season, is a very handsome dish, if nicely boiled. When cut, it should be done with a spoon or fish trowel, the parts about the neck-bone or the shoulders are the firmest and best. Take off a slice quite down to the bone, in the direction, *a*, *b*, *d*, *c*, putting in the spoon at *a*, *c*, and with each slice of the fish

give a piece of the sound, which lies underneath the back-bone and lines it, the meat of which is thin and a little darker coloured than the body of the fish itself. This may be done by passing a knife or spoon underneath, in the direction *d, f.*

There are a great many delicate parts about the head, some firm kernels, and a deal of the jelly kind. The jelly parts lie about the jaw-bones, the firm parts within the head, which must be broken into with a spoon. Some like the palate and some the tongue, which likewise may be got by putting a spoon into the mouth, in the direction of the line, *e.* The green jelly of the eye is *never* given to any one.

NOTE. Fish, in general, require very little carving. The middle or thickest part of a fish is generally esteemed the best, except in a carp, the most delicate part of which is the palate. This is seldom however taken out, but the whole head is given to those who like it. The thin parts about the tail of a fish are generally least esteemed.

A PIECE OF BOILED SALMON.



Of boiled salmon, the belly is much fatter than the back, or thick part, and it is customary to give to those who like both, a thin slice of each; they are

cut out of the belly part, in the direction, *d, c*, the other out of the back, in the line, *a, b*. Those who are fond of salmon, generally like the skin, of course, the slices are to be cut out thin, skin and all.

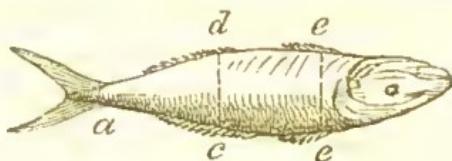
TURBOT.

In turbot, the fish-knife or trowel is to be entered in the centre or middle, over the back-bone, and a piece of the fish, as much as will lie on the trowel, to be taken off on one side, close to the bones. The thickest part of the fish is always most esteemed, but not too near the head or tail. When the meat on one side of the fish is removed close to the bones, the whole back-bone is to be raised with a knife and fork, and the underside next divided. Turbot eaters esteem the fins a delicate part.

SOLES.

Soles are generally sent to table in two ways, some fried, others boiled. These are to be cut right through the middle, bone and all, and a piece of fish, perhaps a third or fourth part, according to its size, given to each. The same may be done with each fish, cutting them across, as may be seen in the cut of the mackerel below, *d, c*, and *e, e*.

A MACKEREL.



A mackerel is to be thus cut. Slit the fish all along the back with a knife in the line *a*, *c*, *e*, and take off one whole side as far as the line *e*, *e*, not too near the head, as the meat about the gills is generally black and ill flavoured. The milt of a male fish is soft like the brain of a calf, the roe of the female fish is full of small eggs, all hard. Some prefer one, some another, and part of such milt or roe as your friend likes, should be given to him.

EELS

Are cut in two pieces through the bone, and the thickest part is reckoned the prime piece.

LOBSTER.

There is some art in dressing a lobster; but as this is seldom sent up to table whole, it is only necessary to say, that the tail is reckoned the prime part, and next to this the claws.

Note.—Many persons, from a peculiarity of constitution, are liable to be affected after taking any

kind of shell fish, whilst others, who partake of the same fish, feel no inconvenience. The symptoms usually attendant, are irritability of skin, which often terminates in eruption similar to nettle-rush. The eyelids are swollen, difficulty of breathing, and convulsions also are present, as characteristic symptoms. The most able physicians recommend, in such cases, evacuation of the stomach by enetics, and to drink plentifully afterwards of lemonade, or vinegar and water. When any such symptoms are felt, the person so afflicted ought instantly to leave the table.

Many little directions might be given to young people, with respect to other articles brought to the table, but as observation will be their best director, in matters simple in themselves, it is unnecessary to swell our pages by pointing them out. Where there is any difficulty in carving, that difficulty has been attempted to be removed, and it is to be hoped that the rules laid down, with a little practice, will make the tyro a proficient in this nice and delicate art, which may be truly termed "a polite accomplishment."

CHAPTER IV.

RULES FOR MARKETING.

As good entertainments are the necessary results of good marketing, the following rules may prove not unacceptable to those who wish to distinguish themselves in the “honours of the table.”

It is by no means advisable to deal with *one* butcher, unless you can agree to have all your meat, beef, mutton, veal, lamb, and pork, weighed in together at the same price all the year round. Butchers are apt, occasionally, to charge for a joint you never had, and they will always reckon into the weight half-pounds and quarters of pounds, which, in laying out your money at a market, you may get abated, as also, now and then, an odd penny in a joint of meat—all which at the year’s end tells.

Good meat should not look lean, dry, or shrivelled. The fleshy part should be of a bright red, and the fat of a clean white. When the flesh looks *pale*, and the fat *yellow*, the meat is not good. Cow-beef is worth a penny a pound less than ox-beef, except it be the meat of a maiden heifer, which in a buttock you may know by the udder.

BEEF.—Ox-beef, if young, will have a fine open grain, and a tender oily smoothness, except in the neck and brisket, which are fibrous parts. If old, the meat will be rough and spongy.

Cow-beef is closer grained, and the meat not so fine as ox-beef. The fat is whiter, but the lean paler. Press the fleshy part with your finger, and if young, it will leave no dent, or, the dent made will soon rise up again.

Bull-beef! ah! *proh pudor*, this is often brought to market. In the autumn we have seen 70 bulls in a gang, going to the distilleries to be fed. But, be not deceived, bull-beef is close-grained, of a deep dusky red, rough when you pinch it; the fat is skinny, hard, and has a rank smell. Meat is sometimes bruised, and these parts look blacker than the rest.

In buying a round, or buttoek of beef, take care you do not buy what they call the mouse buttoek for the prime one. The difference is easily known. The prime buttoek is first cut off the leg, and is the thickest. The mouse buttoek is thinnest, and cut off the legs between the buttoek and the leg-bone, it is coarse meat, and not worth so much by a penny a pound.

A bullock of the Hamilton white breed, or of the Chellingworth breed in Northumberland, is very savoury, and contains much of the wild flavour of the deer.

The tongue of a bullock should look fresh and plump, clear and bright, not of a blackish hue.

MUTTON.—If mutton be young, the flesh will feel

tender when pinched; if old, it will wrinkle up and remain so. If young, the fat will readily separate from the bone; if old, it will stick by strings and skins. The fat of ram mutton feels spongy, the flesh close-grained and tough, not rising again when dented by the finger. If the sheep was rotten, the flesh will be pale, the fat a faint white, inclining to yellow, and the flesh will be loose at the bone. If you squeeze it hard, some drops of water will stand on it like sweat. As to the freshness or staleness, you may know them by the same marks as in lamb; which see. Fat mutton is by far the best. A wether, five years old, if it can be got, is the most delicious. Its natural gravy is brown. If after mutton is dressed, the flesh readily and cleanly parts from the bone, the sheep had the rot. Ewe mutton is worth a penny a pound less than wether; the flesh paler, the grain closer, and the leg of a ewe may be known by the udder on its skirt. A leg of wether mutton is distinguishable by a round lump of fat on the inside of the thigh. In a shoulder, the shank-bone is more slender than that of a wether, and the upper part of the leg, near the shoulder of a ewe, is less fleshy, and not, apparently, so strong, fat, or fibrous, as the fore-leg of a wether.

VEAL.—When the bloody vein in the shoulder looks blue or of a bright red colour, it is fresh killed; if blackish, greenish, or yellowish, the contrary. In loins, the part under the kidney taints first, and the flesh, if not fresh killed, will be soft and slimy.

The breast and neck taints first at the upper end,

where, when stale, it will have a dusky, yellowish, or greenish appearance, and the sweet-bread on the breast will be elammy. The leg, when fresh killed will be stiff at the joint, if stale it will be limber, and the flesh seem elammy. To choose a head, the eyes should look plump and lively; if sunk and wrinkled, the head is stale, and to be delicate, it should be small and fat. Indeed, large overgrown veal is never good. The leg of a eow ealf is preferable to that of a bull ealf. The former may be known by the udder, and the softness of the skirt. The fat of the bull-calf is harder and eurdled. Veal to be delicate, should always look white in the flesh, like rabbit or chicken, nor should it seem much blown up. Hanging in the air will redden it, but cut into it and the natural colour will soon be discovered.

LAMB.—In choosing a fore-quarter of lamb, take notice of the neek-vein. If it be of a bright blue, it is fresh killed; if greenish or yellowish, it is bad. When buying a hind-quarter, smell under the kidney, and try if the knuekle be stiff. If the kidney has a faint smell, or the knuckle be limber, it is stale. Choose a head by the same tokens as you would a ealf's head. House lamb should be very fat and plump, or it is worth nothing.

PORK.—If it be young, in pinching the bone between your fingers, it will break, and if you nip the skin with your nails, it will cleave. But if the fat be soft and pulpy like lard, if the bone be tough, and the

fat flabby and spongy, and the skin so hard that you cannot nip it with your nails, you may be sure it is old.

Measly pork may be known by little kernels like hair shot in the fat. In this state the meat is unwholesome, and butchers are punishable for selling it.

POULTRY.—If the spurs of a eapon be short and his leg smooth, he is young. If he has a thiek belly and rump, a fat vein on the side of his breast, and his comb pale, we may suppose him a true capon. If fresh, his vent will be hard and close ; if stale, it will be loose and open.

In common fowls, look at the spurs, if they are short and dubbed, they are young, but beware that they have not been pared down. If old or stale, they will have a loose, open vent ; if young, and fresh, a close one. In a hen, if old, her legs and comb will be rough; if young, they will be smooth. Fowls and chickens should be plump and white legged. The Derken fowl with large feet and five toes are the best for the table. White poultry look fairer than coloured ones when dressed.

With respect to turkeys ; if the coek be young, his legs will be black and smooth, and his spurs short; if fresh, his eyes will be lively, and his feet liumber ; but if stale, the eyes will be sunk, and the feet dry. So in a hen turkey, and if she be with egg, she will have a soft open vent, if not, a hard close one. The peafowl eat much like the turkey. They may be chosen as above,—the hen is the best.

GEESE.—A yellow bill and feet with few hairs upon them are the marks of a young goose. These are red when old. The feet will be limber if fresh, but stiff and dry if stale. Green geese are in season from May till June,—till *three* months old. A stubble goose is good till five or six months old, and should be peeked dry. The same rules will hold as to wild geese, and also as to dueks.

GAME.—In the pheasant, the hen is most valued when with egg. The spurs of the young coek are round; but if old, they are long and sharp. The woodeoek is best a fortnight or three weeks after their first appearanee. If fat they will be firm and thiek, and a vein of fat will run by the side of the breast; a lean one will feel thin in the vent. Partridges are in season in autumn. If young, the legs will be yellowish, and the bill of a dark colour; if old, the bill will be white and the legs blue. A snipe, if fat, has a fat vein in the side under the wing, and feels thiek in the vent. If their noses are moist, and their throats muddy, they are good for nothing.

HARES AND RABBITS.—In the old hare the claws are blunt and ragged, the ears dry and rough, and the eleft wide and large. If young, the elaws are smooth and sharp, the ears tear easily, and the eleft in the lip is much spread. When newly killed, the body is stiff, and the flesh pale; but if the flesh is turning black, and the body limber, it is stale. They are not the worse of being kept till they smell a little.

Rabbits, if stale, will be limber and slimy; if fresh, white and stiff, for this, look in the belly. The claws of an old rabbit are very long and rough, and the wool matted with grey hairs; if young, the claws and wool will be smooth. A rabbit three-fourths grown is by far the most delicate.

FISH are always known to be fresh, if their gills smell well, are red, and difficult to open, if their fins are tight up, their eyes bright and not sunk in their heads; but the reverse of these is a sign they are stale.

TURBOT is chosen from being thick and plump. His belly should be cream-coloured, not of reddish white. Small turbot may be known from dutch plaice from having no yellow spots on the back.

COD should be thick towards the head, and the flesh should be white when cut.

LING is best when speckled in the poll, and the flesh of a bright yellow.

SEATES or THORNBACKS.—The thicker they are the better. A female seate, if not too large, is best.

SOLES should be thick and stiff, and their bellies cream-coloured.

STURGEONS should cut without crumbling, the flesh should be perfectly white, and the veins and gristles be a true blue.

HERRINGS and MACKERELS.—Their gills should be a shining red, their eyes full and bright, their tails stiff, and the whole body firm.

LOBSTERS and CRABS should be chosen by their weight, the heavier the better, if no water be in them. Always buy them alive; but when boiled, if their tails when pulled open spring to again, they are fresh, but you may break off a leg and taste it. Hen lobsters are preferable to cock lobsters, on account of the spawn, and such as have not got the spawn on the outside the tail are still better. A hen lobster is broader in the middle of the tail than the cock, and her claws are not so long. A middle sized lobster or crab is the best.

SALMON when cut, should look red and bleeding fresh; but smell the gills.

Pickled salmon that eats crumbling, is not so fresh and good, as that which comes away in flakes, whose scales are stiff and shining, and whose flesh feels oily.

HADDOCK is a firm good fish; small cod a bad one. Haddocks may be known from small cod by two black spots, one on each shoulder, termed St. Peter's mark.

PLAICE of the best kind look bluish on the belly, and like flounders. Those should be chosen which are stiff, and their eyes bright and sunk.

PRAWNS and SHRIMPS, if they be limber, of a fading colour, and cast a slimy smell, are stale.

BUTTER, CHEESE, AND EGGS.

Butter should be bought by the taste and smell. If purchasing tub butter, taste it on the outside near the tub, for the middle will be sweet, when the outside is rank and stinking.

Cheese is to be chosen also by the taste, but if it has a moist smooth coat, it generally turns out good.

Eggs may be known to be good by putting the great end to your tongue. If it feels warm, it is new, if cold, stale—the colder the staler. Put an egg into a pint of cold water, the fresher it is the sooner it will sink. If rotten it will swim. To keep them set them all upright, the small end downwards, in wood ashes, turning them once a week edgeways, and they will keep good for months.

BREAD.

A peck loaf should weigh 17 lbs. 6 oz.; a half peck, 8 lbs. 11 oz.; a quartern, 4 lbs. 5 oz.; and this within twenty-four hours after baking. A peck of flour should weigh 14 lbs. The smaller bread varies in weight according to the price of wheat.

